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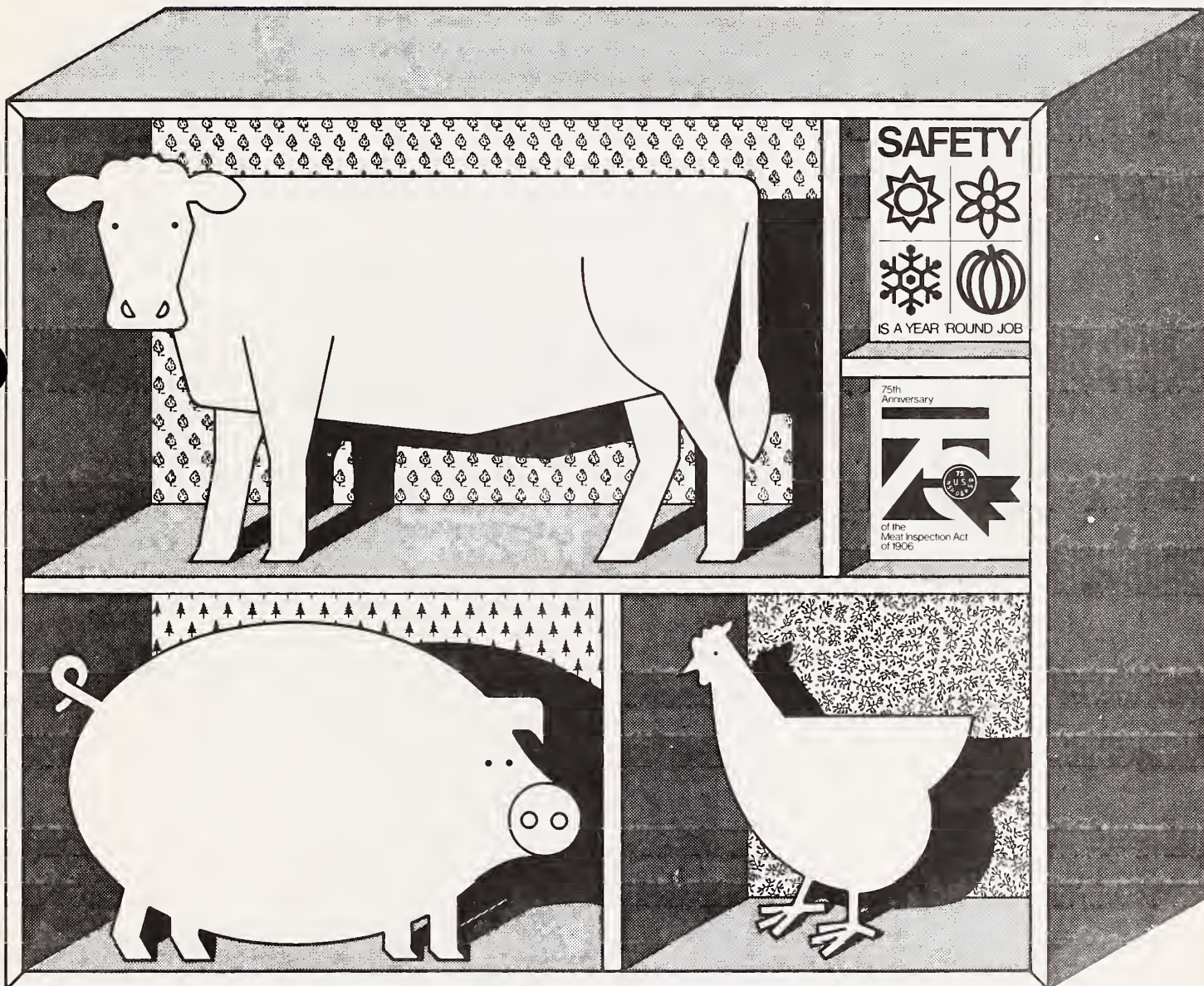
United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry
Inspection
Program

December 1981

Issuances of the Meat and Poultry Inspection Program





UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

December 1981

CHANGE: 81-12

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
95 and 96	95 and 96	81-12
241 and 242	241 and 242	81-12
261x through 261z	261x through 261z	81-12

Pen and Ink Changes

Page 228, section 22.20 (a) Meat Products, delete the words "Issue MP Form 412-3" and add the following: "Certain products are subject to embargoes from time to time. U.S. exporters are advised to obtain detailed information from their buyers before making shipments."

Chart 11.3 - Defect criteria (for sample unit)

Kind	Description	Class	Remarks
Pathology	Other than broken rib, grubs, etc.	*Insignificant	Retain and notify supervisor.
Bruises Injuries	2 inches or less wide, 1 or less inch deep	*Insignificant	
	More than 2 inches wide, 1 inch or less deep	Minor	
	2 inches or less wide, more than inch deep	Minor	
	More than 2 inches wide more than 1 inch deep	Major	
Parasites	1 grub	Minor	
	2 - 3 grubs	Major	
	4 or more grubs	Critical	
Hair			
Loose	10 or less	*Insignificant	Scattered hairs on the hock are not to be accumulated with hairs found on remainder of half carcass.
Hock area only	11 - 25	Minor	
Carcass side (other than hocks)	10 or less	*Insignificant	Clusters on hock area are to be accumulated with clusters found on remainder of half carcass.
	11 - 25	Minor	
	26- 50	Major	
	51 and more	Critical	
Clusters	1 - 2	Minor	Hair cluster: numerous hairs in a 5-inch area or too numerous to count over entire carcass side.
	3 - 4	Major	
	5 and more	Critical	
Hide	Less than 1/2 inch	Minor	
	1/2 to 3 inches	Major	
	Over 3 inches	Critical	
Oil Stains Grease	Less than 2 inches	Minor	Any drops or streaks of oil or grease on tendinous part of hock area will be scored as a minor defect.
	More than 2 inches	Major	
Rail dust Other similar specks.	10 or less	*Insignificant	Do not score branding ink as a defect.
	11 - 25	Minor	
	26 or more	Major	
Dressing defects	Less than 1/4 inch	As specks	
	1/4 - 2 inches	Minor	
	Over 2 - 4 inches	Major	
	Over 4 inches	Critical	
Improper trim	Pieces of organs, large clots in stick wounds, etc.	Minor	

*No significance in product wholesomeness. Do not score.

NOTE: A lot should not be rejected only for glass or metal fragments found on an isolated carcass.

(j) Accept-Reject Criteria

Sampling tables contain Accept (Ac) and Reject (Re) criteria for critical, major, and total (critical plus major plus minor) defects found on reinspection of samples and recorded on Form MP 519.

"Ac-Re" zones vary with lot and sample unit sizes in stationary lot sampling plans (Tables 11.5 and 11.7), and remain the same for sample groups in online sampling plans (Tables 11.6 and 11.8).

(1) Lot rejection. A lot shall be rejected if (1) number of critical or major defects equals or exceeds number shown in "Re" zone of respective defect class; (2) total number of critical, major, and minor defects is in "Re" zone of total defects column of sampling plan used on carcass reinspection.

(2) Examples.

1. Initial stationary lot, single plan--Lot of 90 beef sides, 3 sample units. Critical 2, minor 6 - Reject; critical 1, major 1, minor 9 - Pass.

2. Initial stationary lot, double plan--Lot of 200 beef sides; first step, 4 sample units. Critical 1, major 4, minor 6 - No disposition at this point; inspect 3 more sample units in second step. Minor defects 6 - Add defects of both steps. Total 17 - Reject.

3. Initial online sampling plan--Lot of 300 beef sides; 6 sample groups of 18 sample units. Critical 1, major 7, minor 3 - Reject; critical 1, major 4, minor 5 - Pass.

(k) Report

Form MP 519 shall be used for reporting AQL results. See Part 20.

11.15 POULTRY INTERIM PROCEDURE

(a) Objective

After post-mortem inspection, poultry carcasses shall be reinspected at

slaughtering plants to comply with regulation (free from protruding pinfeathers), and to insure ready-to-cook condition of poultry before shipping, wrapping, packaging, and further processing.

(b) Sampling

Samples shall be randomly selected and reinspected daily before packaging. The sampling and reinspection procedure shall be followed as outlined in MPI Directive 918.1.

(c) Reporting

Forms MP-16, 16-1, and 437 shall be used in lieu of MP-215. Form MP-16, Online Inspection of Ready-to-Cook Poultry, and Form MP-16-1, Online Inspection of Ready-to-Cook Necks and Giblets, shall be used for reporting deficiencies and corrective actions taken on poultry reinspection at slaughter plants. At further processing plants, conditions other than ready-to-cook shall be recorded on MP-437, Notice of Unclean and Unsound Product.

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Chart 22.3 - Certificate for inedible product

UNITED STATES DEPARTMENT OF AGRICULTURE Food Safety and Inspection Service MEAT AND POULTRY INSPECTION PROGRAM WASHINGTON, D. C. 20250	
Date _____	
Plant No. _____	Place _____ Date _____
Name and Address of Consignor _____	
Name and Address of Consignee _____	
I.....hereby certify that the following described shipment consists of products which were obtained from poultry carcasses that received ante-mortem and post-mortem veterinary examination and were found to be free of diseases and/or conditions which would render the product unfit and that they have been handled and prepared in a clean and sanitary manner under the Poultry Products Inspection Act and regulations of the United States.	
Kind of Product and Denaturant	Amount and Weight
_____	_____
_____	_____
_____	_____
Shipping Marks _____	
Inspector's Signature _____	

22.25 CHILE**Poultry Products**

Issue MP Form 506. The following statement shall be placed on departmental letterhead and attached to the export certificate:

"This will certify that a lot of approximately _____ (pounds) of _____ (kind of poultry) covered by U.S. certificate number _____ has been processed under strict sanitary conditions and was inspected for wholesomeness by the United States Department of Agriculture at time of slaughter. This inspection was car-

ried out under the supervision of Federal veterinarians and each carcass, including its organs, was passed and certified as being free from evidence of communicable disease and is otherwise wholesome, sound, healthful, clean, and fit for human food."

Official Veterinarian

22.26 CHINA, REPUBLIC OF (TAIWAN)

Importers in Taiwan are issued licenses for each type of product they

wish to import. Certain products are subject to embargoes from time to time. U.S. exporters are advised to obtain detailed information from their buyers before making shipments.

(a) Meat Products

* (1) **Eligible importation.** Eligible
* for entry are fresh (chilled or
* frozen) beef, pork, lamb, goat meat,
* equine meat, and certain prepared
* products, nuchal ligaments, scalded
* and unsalted beef or lamb tripe (see
* section 22.17 (b)). Items subject to
* a temporary embargo include beef and
* swine offals, heads, tongues, and
* tails, and feet of all species,
* certain smoked, dried or salted offals
* and bone-in meats.

* (2) **Certification of fresh beef.**

* In addition to MP Form 412-3 issue
* MP Form 412-13. Type the word
* "modified" above (Certificate for
* Export to Japan) and the words "Issued
* for Export to Taiwan" below (Certifi-
* cate for Export to Japan). The
* remainder of the form should be com-
* pleted according to instructions for
* export to Japan in section 22.51.

(b) **Poultry Products**

Certain prepared poultry products are eligible for entry. Ineligible poultry products include poultry livers, heads, and feet.

(c) **Casings**

Certain export certificates, i.e., MP Form 415-5, do not have an official seal. When such certificates are used, the inspector shall stamp them with the official export inspection stamp as shown in section 312.8 of the Regulations. Since these certificates do not have serial numbers, that space on the stamp shall be left blank.

22.27 **COLOMBIA**

Meat Products

Lard. Issue MP Form 412-7 in five

copies. Fifth copy is for inspector's file.

Certificate should be visæd by consul of that country.

22.28 **CZECHOSLOVAKIA**

Meat Products

Lard. The following certification, on reverse of regular export certificate or on departmental letterhead stationery, may accompany lard:

1. Originates from hogs found to be healthy before, during, and after slaughter, and that the meat, including fat, is suitable for human consumption without restriction.

2. Antioxidants were not used in producing lard.

22.29 **DENMARK**

(a) **Plant Approval**

Only meat plants approved for export to the United Kingdom and/or to West Germany are eligible for exporting meat and meat products to Denmark.

Fresh poultry is not eligible for export to Denmark. All poultry (i.e., cooked, etc.) exported to Denmark must originate only from plants certified as meeting European Economic Community (EEC) requirements. In certifying such plants, RD will apply the same criteria used in certifying poultry plants to export to West Germany. (Those establishments which export poultry to West Germany are certified as meeting EEC requirements.)

(b) **Meat Products**

(1) **Fresh.** Pork is not eligible for export to Denmark. Meat of ruminants (cattle, sheep, and goats) may be exported if accompanied by the following certification: 1. Type the following statement on the reverse of MP Form 412-3: "This is to certify

export of beef, veal, mutton, and lamb to Canada with respect to DES certification (section 22.24) may be used for obtaining certification that the livestock have never been fed or administered growth promoting hormones. In addition to DES, Synovex-H, Synovex-S, Ralgro, and MGA are used as growth promoters in cattle in the U.S.

(iii) **Pork.** One of the following statements which is applicable shall be typed on MP Form 412-3:

- a. "The pork covered by this certificate has been stored for at least 20 days at an internal temperature not exceeding -18° C. (0° F.)." This is in addition to statement shown in (i) above. Or for cooked pork, b. "I certify that the pork products identified herein have been heated to an internal temperature
- * adequate for destroying live
- * trichinae." c. The alternative state-
- * ment specified in (a)(1).

(iv) **Horsemeat.** Issue MP Form 414-3 with the following statement typed on reverse thereof and signed by the same MPI veterinarian signing face of certificate: "I certify that the horsemeat/byproducts described herein:

1. Is derived from animals born, raised, and slaughtered in the United States,
2. Has been prepared in hygienically acceptable and temperature-controlled facilities not exceeding 10° C. (50° F.), and
3. (for cut up horsemeat only) Has been handled by personnel subject to medical examination in accordance with Swedish Food Administration Implementing Ordinance SLV 1978:11." (See (i) above).

(5) **Refrigeration.** Shippers must arrange for product to be handled, between exporting establishment and Swedish recipient, under continuous conditions of refrigeration and/or freezing between +4° C. and -20° C. (39° F. to -4° F.).

(6) **Additives; permit.** For product not previously exported to Sweden, product description and labels should be submitted to contemplated Swedish importer.

The Swedish Food Act defines food additives as "enrichment which is intended to be added to a foodstuff to increase its nutritive value, as well as any other product or substance which is intended to be added to a foodstuff in order to influence its durability, consistency, color, taste, or flavor, or to add any other specific quality to the foodstuff, unless the enrichment, product, or substance is not in itself a foodstuff."

(7) **Swedish inspection.** Import inspection in Sweden will include a veterinary inspection of samples selected at random from each lot and submitted to an approved laboratory for bacteriological examination, e.g. Salmonellae. Salmonellae positive sample analyses may result in rejection of the shipment.

(b) **Poultry Products**

Only cooked poultry and cooked poultry products may be exported. The following statement must be typed in the remarks section of MP Form 506: "I certify that the poultry product described herein has been cooked to a temperature of not less than 162° F. for 10 minutes." Swedish officials will accept poultry products cooked to an internal temperature of 160° F. as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis. MP Form 506 must be signed by an MPI veterinarian.

(1) **Additives; permit.** Same as for meat products.

(2) **Swedish inspection.** Same as for meat products.

(3) Health examination. Section 22.81(b) indicates that only cooked poultry products are eligible and may be certified for export to Sweden. The certification requirements in this section must be met. However, the health examination for workers preparing cooked poultry products is not required.

22.82 SWITZERLAND

(a) Meat Products

- * Assure that slaughter dates for
- * fresh/frozen and packing dates for
- * processed product are shown on MP Form 122. (Do not attach certificate to carton.)

(b) Poultry Products

(1) Certification. Issue MP Form 506 and MP Form 121 (Block "b" which is located in Section IV must be checked). Slaughter dates are to be shown on sanitary certificates. Copies may be inserted into a moisture-proof bag and placed into one of cartons marked "copy of certificate inside."

(2) Phosphates. They are permitted only in cooked poultry products.

(c) Labeling

U.S. labeling requirements, including "Product of USA" and the statements on storage temperatures ("Keep Refrigerated," "Keep Frozen," etc.) fully apply to product prepared for export. In addition, all chilled and frozen meat products must have the packing date shown on each package. (Although slaughter or production dates are required on MP Form 121, the packing dates are not required on packages of poultry). Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.

22.83 TRINIDAD OR TOBAGO

(a) Meat Products

They must not contain mucous membranes, organs, or parts of the genital system, intestines, (black gut),

spleens, udders, lungs, or other animal parts not commonly sold as food articles.

(b) Poultry Products

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.
2. Poultry must be in eviscerated form.
3. Certification of inspection by USDA (MP Form 506).
4. Poultry carcasses will be acceptable with edible giblets; i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.
5. Poultry giblets in bulk will also be accepted if accompanied by certification.

22.84 VENEZUELA

(a) Meat Products

Pork. The following certification in Spanish and English may be added to the reverse of the regular export certificate or on letterhead stationery:

"I certify that the product shipped under the certificate has been processed by a method, approved by the United States Department of Agriculture, which is adequate to destroy any possible live trichinae. I further certify that this product has been held in a freezer for a period of not less than _____ hours at a temperature not in excess of _____° F."

(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido procesado por metodos aprobados por el Departamento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier tricquina que pudiera existir.

Asimismo certifico que este producto ha sido mantenido en un congelador durante un periodo no menor de _____ horas y a una temperatura no excediendo _____ grados Fahrenheit."

In addition to times and temperatures shown in section 318.10 of the regulations, Venezuela will accept frozen pork product which has been treated for destruction of trichinae by alternate approved methods for internal product temperature as follows:

- 0° F. for 96 hours
- 5° F. for 72 hours
- 10° F. for 56 hours
- 15° F. for 43 hours
- 20° F. for 30 hours
- 25° F. for 17 hours

Inspector signing export certificate will enter time and temperature used in both English and Spanish certifications shown above.

(b) Poultry Products

Issue MP Form 506.

22.85 WESTERN SAMOA

Poultry Products

Only veterinary inspectors will issue MP Form 506 for ready-to-cook poultry.

The following conditions will apply to poultry products to be exported to Western Samoa:

- * a. The MP Form 506, must originate
- * from within one of the 50 States in
- * the USA.

b. The export certificate must be signed by an MPI veterinarian and may be issued on the condition that no officially-noted outbreak of Newcastle disease exists within a 40-mile radius of the premises where the flock originated.

22.86 YUGOSLAVIA

Meat Products

Issue MP Form 412-3, and the additional certification typed on USDA/FSQS letterhead stationery as follows:

VETERINARY CERTIFICATE

Certificate No. _____

(Serial No. of accompanying MP Form 412-3).

a. The (product name) described herein comes from (species) which were inspected before and after slaughter and were found free of contagious diseases.

b. The preparation and freezing of the product described herein has been accomplished in establishments under constant veterinary inspection.

c. The products in this shipment are suitable, after defrosting, for manufacture into products for human consumption.

(Signature)

Veterinary Medical Officer

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